

# LA POPOTE

RESTAURANT

## Soirée Wellington

Friday 22nd and 29th May

Sourdough Bread and Beurre Noisette Butter

### STARTER

Venison and Manchego Croquette  
*wild garlic emulsion*

*or*

Torched Mackerel  
*fennel, apple, cucumber salad, wasabi peas*

### MAIN COURSE

Beef Wellington  
*jus de viande*

*or*

Salmon Wellington  
*spinach, lemon and roe sauce*

*Both served with  
baby new potatoes and mixed green salad*

### DESSERT OR CHEESE

Crème Brûlée

*or*

Garigette Strawberry Eton Mess

*or*

Three Cheeses  
*from The Cheshire Mercantile in Wilmslow,  
raw honey and artisan crackers*



**£69 per person**

All prices inclusive of VAT. Optional Service Charge 12.5%. All Service Charge is divided between the staff.

Please advise us of any allergies. All our food is prepared fresh in our kitchen, where nuts, shellfish, gluten and possible allergens are handled.